



# dinner menu

NO MODIFICATIONS ALLOWED\*

## appetizers

### deviled eggs 12

tarragon, tobiko, truffle

### grilled garlic-bomb caesar 16

grilled romaine, grana padano  
egg, sourdough-rye croutons  
double smoked bacon  
*sorry... no kissing tonight*

### bay scallop ceviche 17

sweet pickled chillies  
golden berry  
olive oil & lemon  
tostadas with chilli lime salt

### buttermilk fried truffled mushrooms 15

crispy oyster mushrooms  
gochujang truffle aioli

### crispy calamari 19

fried capers  
tzatziki & lemon

## main plates

### beer-brined rotisserie chicken 26

cookstown confit purple potatoes  
sweet corn succotash  
hot sauce butter

### seafood tagliatelle 29

bay scallops, black tiger shrimp  
salt spring island mussels  
saffron white wine cream  
heirloom cherry tomatoes  
parsley & sourdough gremolata

### carne asada flank steak 27

*served medium rare*  
marinated in beer, cilantro, lime  
chillies & garlic  
tempura battered onion rings,  
chipotle aioli

### steak frites 30

grilled 8 oz. aaa ribeye  
sweet potato frites  
chimichurri & truffle butter

### pan seared arctic char 28

ontario garlic scapes  
crème fraîche  
confit purple potatoes  
sauce vierge

### mushroom tagliatelle 25

cremini & oyster mushrooms  
white wine porcini cream sauce  
parsley & grana padano

### smoked 12 oz.

### bone-in pork loin 27

brown butter sweet potato mash  
sour cherries  
ontario garlic scapes

## shareables

serves 2 or more

### east coast oysters mp

ginger scallion mignonette  
house cocktail sauce  
fresh horseradish & lemon

### ontario burrata 24

toasted pistachios & honey  
warm cardamom peaches  
prosciutto & balsamic  
grilled sourdough-rye  
organic olive oil  
smoked sea salt

### coconut shrimp 17

toasted coconut  
& chili fish sauce

### salt spring island steamed mussels

1 lb 23

tomatoes, white wine  
fresh herbs, garlic bread

### warm blue crab & artichoke dip 18

fresh vegetables  
crispy shallots  
taro root crisps & grilled pita

### maple sriracha chicken wings 17

served with carrots, celery  
& house ranch

## diner classics

### fish + chips 25

crispy beer battered  
fresh atlantic cod  
lemongrass tartar sauce  
bourbon curry gravy  
crinkle cut coins & coleslaw

### banquet burger 24

1/2 lb aaa ontario beef  
smoked cheddar & bacon  
crinkle cut coins, coleslaw  
sesame seed potato bun

### steak + eggs 30

grilled 10 oz. aaa ribeye  
two sunny-side organic duck eggs  
miso peppercorn cream sauce  
spring asparagus

### hot turkey 26

braised ontario organic turkey  
bourbon curry gravy  
peas, thyme, preserved lemon  
open-faced french toast challah  
shaved black truffles

## protein salads

### jerk chicken salad 24

spicy jerk marinated  
grilled chicken thigh  
strawberry & chèvre salad  
*shaved fennel, curly endive  
cucumber & pepitas  
strawberry basil vinaigrette*

### albacore tuna salad 28

*seared rare*  
grilled treviso & poblanos  
cherry tomatoes, sweet corn  
balsamic

## sides

### greek salad 9

crisp romaine, feta  
cherry tomatoes, kalamata  
olives  
mountain oregano vinaigrette

### strawberry & chèvre salad 11

shaved fennel, curly endive  
cucumber & pepitas  
strawberry basil vinaigrette

### spring asparagus 9

*hollandaise*

### blistered shishito peppers 11

*chili & lime salt*

### crinkle cut coins 9

*spicy ketchup*

### sweet potato fries 9

*garlic aioli*

### tempura onion rings 9

*chipotle aioli*

\*FOR SEVERE ALLERGIES - WE TAKE SAFETY SERIOUSLY. PLEASE LET YOUR SERVER KNOW AS WE HAVE SELECT OFFERINGS AND STRICT PROTOCOLS. PLEASE ALLOW AN ADDITIONAL 15-20 MINUTES.